



Carlo Zarri chef and wine expert

I met *Carlo Zarri* several years ago at a promotional travel event. Carlo was with a delegation of business owners from the Piedmont region. Since that time I have sent clients to his hotel and restaurant and kept in touch with him regularly.

Carlo's reputation as a professional executive chef has risen to amazing heights over the years. He was the executive chef with the Italian ski team at the *2004 Winter Olympics* in Salt Lake City and again with them Italian Olympic team for the summer games in *Athens* that same year. He catered the wedding dinner party for Carlo Ponti, Jr., the son of superstar *Sophia Loren* and her husband, movie producer *Carlo Ponti*. He coordinated the celebration party for the *Ferrari Racing Team*, an event that served about 650 people in November, 2004.

Carlo is currently the chef and owner of the *Hotel Villa San Carlo* in Cortemilia, a small town in the *Langhe* area of *Piedmont*, known for its white truffle production and for the fabulous *Barbera and Barolo* wines. Carlo's wife, Paola, is the sommelier who supervises the dining room and the wine cellar of their restaurant. Together, Carlo and Paola are offering some cooking and wine tasting classes for a small number of beginner to serious chefs and food & wine lovers.

THE "LANGHE" REGION

The area offers plenty of attractions for tourists, covering a wide range of activities. You can visit castles and historic residences perched on top of hills, and wander around old mediaeval villages; follow the wine routes, taking in cellars, regional enotecas and wine stores along the way; attend picturesque folklore events, especially the National White Truffle Fair held in Alba each October. Enjoy open-air sporting activities including cycling, horseback riding and golf; relax your body and spirit at the nearby spas.

This tour of Piedmont provides an unforgettable experience for both wine lovers and for first time visitors to Italy. It offers a chance to taste incomparable wines, visit ancient castles and quaint villages and travel through some of the most beautiful wine country in the world.

You will discover Piedmont's ancient traditions in a peaceful and relaxed atmosphere. We travel along the "Wine route" across the oenological heart of Piedmont where more than 42 different DOC and DOCG wines are produced in the areas of LANGHE, ROERO and MONFERRATO. The region of Piedmont offers an attractive blend of history, art and culture. Its wine tradition, the presence of nine regional wine cellars and innumerable wine shops can satisfy even the most demanding connoisseur with its excellent BAROLO, BARBARESCO, NEBBIOLO and DOLCETTO wines.

Its gastronomical traditions, deeply rooted in the past, play an important role in the everyday life of Piedmont. The world-known "Tartufo d'Alba" (white truffle) is the king of the table. It can be savored with local dishes such as: "Agnolotti," "Tajarin" or "Risotto." A wide variety of mushrooms, delicious cheeses and cured pork meats are always present on Piedmont's tables. Join us to taste these delicacies.



CALL: 1-888-287-8733

Write to: gabriele@travelingtoitaly.com

Or visit our website at:
www.travelingtoitaly.com

WINES

OF PIEDMONT



Wine Tour of Piedmont Best Wineries
with Carlo Zarri
(Chef & Professional Sommelier)

Escorted by Gabriele Dellanave
October 2/2011 (only departure)



TOUR'S HIGHLIGHTS:

- Famous vineyard & winery visits and tasting included
- Truffle hunting
- Visits to Alba, Turin, Cortemilia, Acqui, Roero, the villages of the Alta Langha, Pruneto Castle, Castle of Grinzane Cavour
- Transportation as per itinerary
- Milano Malpensa from/to airport transfers*
- Accommodations at the Villa San Carlo with buffet breakfast of local specialties
- Dinner daily as described in the program including wine, water and coffee
- Guided tours as described in the program
- Sommelier diploma for completion of the program: Wines of Piedmont

PACKAGE INCLUDES:

- 7 nights accommodations based in double occupancy
- Breakfast daily
- 5 dinners with 2 paired wines
- 2 dinners with 4 paired wines
- 3 Wine tasting classes
- Wine tasting as indicated in the itinerary
- Truffle hunting
- Sommelier (wine taster) diploma
- Transportation as per itinerary
- Airport transfers as pre-arranged time

NOT INCLUDED: Items of a personal nature, gratuity of any kind, air fare; wine with meals; optional tours, meals not specified in itinerary.

*Transportation to and from the airport is provided by "Gabriele's Travels to Italy" at a pre-announced time. Arrangements can be made for individuals whose arrival and departure cannot be

worked into this schedule. An additional charge will result for individual transfers.

We reserve the right to cancel this tour due to lack of participants or for circumstances beyond our control, in this case a full refund of all payments will be made.



Wine Tour Of Piedmont

Barolo, Barbaresco, Nebbiolo Vineyards, Cellar Visits & Tasting Classes

Sun. Day 1 – Arrival day

Arrival at Milano Malpensa airport. Transfer by private coach to Hotel Villa San Carlo in Cortemilia, a well-known wine town in the Langhe wine area east of Turin. Welcome drink - short visit of Carlo's wine cellar. Grand Gourmet Dinner with 4 wine pairings. Coffee, after-dinner drink and "buona notte."

Mon. Day 2 – Relaxing day/Truffle hunting

Colazione alla Piemontese. Breakfast "Piedmont Style" before departing for a "truffle hunting" session with a well-known local "trifulao," (truffle hunter). Light lunch to savor the truffles found, dessert and paired wine, before visiting the "Strada delle Nocciole." (Hazelnut Road). Stop at the quaint village of Bergolo and the impressive medieval castle of Prunetto with a visit accompanied by an English-speaking guide.

Return to Cortemilia in the afternoon for our first wine-tasting class with Carlo. Dinner including paired wines and overnight.

Tue. Day 3 – Wine-tasting class/Barbaresco District

After breakfast, enjoy our second wine tasting class in preparation for this afternoon's trip to Barbaresco.

- Participants will taste 4 of the most popular Piemontese wines.

After a light lunch, we will take a private tour, with an English-speaking guide, of the Barbaresco district, an area with its own DOC (Denomination of Controlled Origin) that produces some excellent red wines with a 95% base of Nebbiolo grape. Winery visit, famous for the homonymous wines and tasting at Ca' Romè Winery. The winery owner will guide our tasting of its famous Barbaresco wines. Return to Cortemilia in the evening for a dinner paired with 2 wines, coffee, after-dinner drink and..."buona notte."

Wed. Day 4 – Barolo District

Today we will visit the famous wine district of Barolo. Visit and tasting of wine produced in La Morra, considered the best area for the production of Barolo wines. We will drive through Pollenza where we can visit the unique Banca del Vino, a bank that trades wine instead of currency. We will continue to Verduno, another well-known district that produces excellent Nebbiolo based wines. We will reach the village of Barolo where we will tour the newly opened Wine Museum. Free time to explore the town. Return to our hotel where Carlo will prepare dinner for us.

Thu. Day 5 – Canelli Asti wines & Spa

Today we will focus on one of Piedmont's best known wines, Moscato d'Asti; we will have the rare opportunity to visit the historic Cantine Gancia, where we will taste its famous Moscato d'Asti. We will also visit Ca'Bianca farm where you will taste the most delicious Toma

(local cheese) and outstanding Moscato wines. Visit of Acqui Terme, a well-known Spa town, nicknamed La Bollente (literally the Boiling) for its hot spring waters. If you love spas, there will be time for a treatment. You may select a "Chocolate beauty day" (please, call us for details) or "Cleopatra beauty day" or a "Mud bath and massage" or a "Stone massage." It's totally up to you. (Please note that spa services are not included in the package and must be paid directly to the spa if purchased.) There will be time for strolling along its streets where there are some inviting cafes and shopping opportunities. Acqui Terme also has a very interesting medieval area that is well worth exploring. Return to our hotel where Carlo will prepare dinner for us.

Fri. Day 6 – Torino city of the 2006 Winter Olympic Games

This morning we will be off to Torino to visit this "regal" city. Indeed, Torino was the first Italian capital and long time home to the Royal Family of "Savoia" that ruled Italy for several generations. Torino is one of Europe's most elegant cities with interesting architecture and excellent shopping opportunities. It is home to many historic cafes and to a world-famous chocolate production. "Gianduiotto," a tender paste of first quality cocoa and hazelnuts (another local product) was invented in Torino. Walking guided tour with an English-speaking guide and free time in the afternoon for personal activities. Return to Hotel Villa San Carlo for dinner and overnight.

Sat. Day 7 – Truffle market in Alba

After breakfast departure for Alba to enjoy its weekly outdoor market and a fascinating truffle market. This unique and interesting happening is well worth the trip. Free time for lunch. Afternoon visit of the Grinzane Cavour castle that houses the Enoteca Regionale del Piemonte, the largest wine and Grappa library in Northern Italy. We will also visit a Torrone (nugat) maker's artisan laboratory. Return to Cortemilia in the evening for our Farewell dinner, paired with 4 wines. Buona notte!!

Sun. Day 8 – Departure

Transfer to Milano Malpensa for departure.



FOR ADDITIONAL INFORMATION
PLEASE CALL: 1-888/287-8733